

## HORS D'OEUVRES

### SHRIMP AND SWEET CORN BISQUE

corn-tarragon chutney | basil oil 9

### SOUP DU JOUR

Ask your server about the chef's newest soup | 7

### DANIELE DE PROSCIUTTO FLATBREAD

sundried tomatoes | mozzarella | arugula | 13

### QUINOA SCALLOPS

hominy hummus | sweet corn | beech mushrooms | mache leaf | 15

### AHI TUNA POKE

carrot- cucumber slaw | seaweed | edamame | wasabi aioli | 18

### CALAMARI

parmigiano reggiano | hoisin sauce | 13

### CHESAPEAKE BAY BROADWATER CLAMS

chorizo bolognese broth | 13

### SEA LEVEL FISH TACOS

flour tortilla | cilantro-jalapeño slaw | crunchy avocado | spicy chipotle mayo | 10

## SALADS

### MALABAR SPINACH

strawberries | crunchy goat cheese | walnuts  
Aged balsamic strawberry vinaigrette | 11

### SMOKED CRAB SALAD

watermelon | feta | red onion | mint | olive oil | 15

### ROCKET LEAVES

fuji apple | cucumber | beech mushrooms  
pecorino | pistachios | lemon- miso vinaigrette | 11

